

THE
WEIR
BISTRO

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Welcome to our new summer menu.

We have carefully selected local produce from superb suppliers in the region. All our beef is 28 day matured. Our poultry and eggs are free-range and our lamb and pork are from traceable Irish suppliers. We have seasonal promotions running through the summer-please ask your service team for details of what is coming.

Please enjoy your meal

Culinary regards

David Roache

Head Chef

STARTERS

Steamed Green asparagus <i>With poached hen's egg and hollandaise sauce (V)</i>	€12.50
Glazed fresh Irish Goats cheese <i>Pesto bruschetta, baby spinach and lambs lettuce (V)</i>	€11.50
Parma ham and buffalo mozzarella <i>With marinated olives, rocket salad and baby gherkins</i>	€11.50
Irish smoked salmon <i>With a crayfish and grilled fennel salad, citrus crème fraiche</i>	€13.50
West coast crab <i>Guacamole, mango and chilli salad, baby spinach</i>	€13.50
Beef Carpaccio <i>Horseradish crème fraiche, rocket and aged Parmesan salad</i>	€11.50
Irish seafood chowder <i>With clams and mussels and a light cream broth</i>	€7.50
Soup of the moment <i>Seasonal home made soup served with rustic buttermilk bread</i>	€6.50
Green Salad <i>Belgium and curly endive salad, Granny smith apple, Manchego, Dijon-cider vinaigrette (V)</i>	€9.50

MAINS

FROM THE GRILL

All our beef is 28 day matured from traceable sources.

All our chicken is Irish and Free-Range.

FILLET STEAK 10oz	€28.00
RIB-EYE STEAK 10oz	€24.00
MARINATED LEG OF LAMB STEAK	€28.00
FREE RANGE CHICKEN BREAST	€23.00

All our above grills are served with roasted Portobello mushroom, herb roasted vine tomatoes, cider battered onion rings, Weir Fries and your choice of peppercorn, Béarnaise or whole-grain mustard sauce.

RUMP OF SLANEY VALLEY LAMB <i>Served with Parmesan polenta chips, buttered French beans, tomato and olive jus</i>	€28.00
FREE-RANGE CHICKEN BREAST <i>Summer greens, crushed potatoes with tarragon butter, with a light pea and mint cream sauce</i>	€23.00
POACHED IRISH SALMON <i>Green asparagus, baby carrots, herb buttered baby potatoes, Citrus hollandaise</i>	€25.00
PAN FRIED SEA BREAM <i>With creamed leeks and Chorizo</i>	€26.00
PARCEL OF RICOTTA, SPINACH AND SUN-DRIED TOMATO <i>With a warm nicoise salad, Pesto oil (V)</i>	€23.00
SUN DRIED TOMATO AND IRISH GOATS CHEESE RISOTTO CAKE <i>Baby spinach, tomato and rocket salad</i>	€23.00

ON THE SIDE

MIXED LEAF SALAD	
BUTTERED MASH POTATO	
ROCKET AND AGED PARMESAN SALAD	
WEIR FRIES	
MIXED STEAMED GREENS	
HERB ROASTED NEW POTATOES	€3.00

DESSERTS AND CHEESE

GLAZED LEMON TART CHANTILLY CREAM AND FRESH RASPBERRIES	€7.50
BLACK FOREST SUNDAE <i>Vanilla ice cream, chocolate sauce, cherry and kirsch compote, chocolate brownie and whipped cream</i>	€7.00
VANILLA CREAM WITH CRUSHED MERINGUE, AND FRESH BERRIES	€7.50
SELECTION OF SORBETS AND THEIR FRUITS <i>Mango, raspberry and apple with an apple and yoghurt salad</i>	€8.00
SELECTION OF MOVENPICK ICE CREAM <i>Please ask your waiter for today's selection</i>	€7.50
BELGIUM CHOCOLATE TRUFFLE MOUSSE <i>With an orange, passionfruit and mint salad</i>	€8.00
A SELECTION OF ARTISAN IRISH CHEESE <i>With celery, apple, grapes, walnuts, Mrs Milleens biscuits and apple chutney</i>	€8.00

